

L U N C H

S P E C I A L S

**Sopa y Ensalada** soup & mixed green salad 4.95

**Sopa o Ensalada con Burrito** soup or mixed green salad with hanger steak, free range chicken breast or grilled vegetable burrito 7.95

**Sopa o Ensalada con Enchilada** soup or mixed green salad with pomegranate-charred chicken enchilada 7.95

**Brown Bag Burrito** hanger steak, free range chicken breast or grilled vegetable burrito – no frills 5.95

S O U P S & S A L A D S

**Sopa del Día** today's soup 3.95

**Guacamole** 3 relishes, warm handmade corn tortillas 8.95

**Ensalada Mixta** mixed greens, pepitas, lime vinaigrette 4.95

**Ensalada de Calamares** crispy calamares, citrus suprêmes, chorizo croutons, frisée 8.95

**Ensalada con Aguacate y Cabrales** avocado, tomato, Spanish blue cheese, mixed greens, lemon-cumin vinaigrette 8.95

**Ensalada de Res** hanger steak, tomatoes, pickled red onions, cotija cheese, mixed greens, mulato chile vinaigrette 11.95

S E C O N D C O U R S E S

**Budín Azteca** grilled free range chicken breast, corn tortillas, Chihuahua cheese, salsa verde 7.95

**Quesadilla de Hongos** roasted wild mushrooms, Manchego cheese, handmade organic spelt tortillas, jicama-green apple slaw 8.95

**Carnitas** braised Niman Ranch natural pork, ancho tortillas, guacamole, pickled red onion, black beans 10.95

**Enchiladas de Pollo** pomegranate charred free range chicken, pomegranate-guajillo salsa, refried beans, pickled cabbage 10.95

**Burritos** watercress, avocado, Chihuahua cheese, serrano-onion escabeche, free range natural chicken breast 10.95  
marinated hanger steak 11.95 grilled vegetables 9.95  
(side rice & beans)

**Camarones con Papaya** shrimp, caramelized papaya, poblano chiles, onions, chipotle-tomato purée, organic spelt tortillas, black beans 12.95

**“Croque Señor”** pulled chipotle roasted Niman Ranch pork sandwich, rajas poblanos, avocado, watercress, Chihuahua cheese 10.95

**“Salmburguesa”** spicy organic salmon burger, pan de yema, serrano aioli, mixed greens 10.95

**Chile Relleno** roasted poblano, sautéed wild mushrooms, charred tomato-smoked chile cream, rice & beans 9.95

S I D E S (Lunch & Dinner)

Black Beans & Rice 3.95

Plantain Purée 3.95

4 Warm Corn or Organic Spelt Tortillas 3.95

Yuca Cake with Goat Cheese 4.95

Sautéed Greens: Collard or Spinach 4.95

Garlic Mashed Potatoes 4.95 (dinner only)

D I N N E R

F I R S T C O U R S E S

**Budín Azteca** free range chicken breast, corn tortillas, Chihuahua cheese, salsa verde 7.95

**Tamal de Camarones** sweet corn dumpling, shrimp, chipotle butter, avocado pico de gallo 10.95

**Crepas de Pato** duck epazote confit, blue corn crépes, spicy pasilla BBQ sauce 9.95

**Ensalada de Calamares** crispy calamares, citrus suprêmes, chorizo croutons, frisée 8.95

**Guacamole** 3 relishes, warm handmade corn tortillas 9.95

**Quesadilla de Hongos** roasted wild mushrooms, Manchego cheese, handmade organic spelt tortillas, jicama-green apple slaw 8.95

**Empanadas de Langosta** lobster turnovers, marjoram, sweet corn sauce 9.95

**Ensalada con Aguacate y Cabrales** avocado, tomato, Spanish blue cheese, mixed greens, lemon-cumin vinaigrette 8.95

**Ensalada Mixta** mixed greens, pepitas, lime vinaigrette 4.95

T R A D I T I O N A L S T R E E T F O O D S

**Carnitas** braised Niman Ranch natural pork, ancho tortillas, guacamole, pickled red onion, black beans 15.95

**Enchiladas de Pollo** pomegranate charred free range chicken, pomegranate-guajillo salsa, refried beans, pickled cabbage 15.95

**Burritos** watercress, avocado, Chihuahua cheese, serrano-onion escabeche, free range natural chicken breast 15.95  
marinated natural hanger steak 16.95 grilled vegetables 15.95  
(side rice & beans)

S E C O N D C O U R S E S

**Mixiote** slow roasted Niman Ranch natural pork, red chile rub, plantain purée, collard greens 19.95

**Napoleón de Salmón** grilled organic salmon-chayote napoleon, smoked trout croquettes, roasted tomatillo salsa 21.95

**Pollo en Pipián Verde** sautéed free range chicken breast, pumpkin seed-herb salsa, grilled vegetables, cumin rice 17.95

**Camarones con Papaya** seared shrimp, caramelized papaya, poblanos, onions, chipotle-tomato purée, warm organic spelt tortillas, black beans 19.95

**Atún en Corteza de Chiltepe** chiltepe chile crusted tuna, chorizo-poblano wild rice, sweet corn emulsion 22.95

**Carne Guisado** jalapeño braised beef brisket, tomato-lime broth, garlic mashed potatoes 18.95

**Chile Relleno** roasted poblano, sautéed wild mushrooms, charred tomato-smoked chile cream, rice & beans 16.95

**Bistec en Recado** herb marinated natural hanger steak, garlic mashed potatoes, red wine escabeche 21.95

**Cordero Enchiptlado** chipotle braised lamb shank, caramelized onions, roasted tomatoes, epazote, creamy cotija polenta 23.95

Chef Jan Mendelson

# STORE

## Roasted Tomato Salsa

- 4 oz with chips** (serves 1 - 2) 2.25
- 8 oz with chips** (serves 3 - 4) 5.25
- 16 oz bulk** 8.50
- 16 oz with jumbo chips** (serves 6 - 8) 10.00
- 32 oz bulk** 16.00
- 32 oz with 2 jumbo chips** (serves 12 - 16) 19.00

## Guacamole

- 4 oz with chips** (serves 1 - 2) 4.75
- 8 oz with chips** (serves 3 - 4) 10.25
- 16 oz bulk** 18.50
- 16 oz with jumbo chips** (serves 4 - 6) 20.00
- 32 oz bulk** 34.00
- 32 oz with jumbo chips** (serves 8 - 12) 35.50

## Chips & Tortillas

- 100% Corn Chips jumbo bag** 4.95
- Handmade 100% Corn Tortillas**  
**(ancho, black bean & cilantro)** 1 dozen 9.95
- Handmade Organic Spelt Tortillas** 1 dozen 9.95

# DESSERTS

- Warm Flourless Valrhona Chocolate Tortita** 5.95
- Coconut Flan** 4.95
- Lime Tart** 4.95
- Banana Tres Leches** 4.95
- Cookies** 2.95

# DRINKS

- Limeade** 1.95 **with fruit** 2.95
- Mango-Strawberry Liquado** 4.95
- Iced Refrescos** 4.95
- Organic Hot or Iced Teas** 1.95
- Iced Jamaica Tea** 2.95
- Hot or Iced Organic Mexican Coffee** 1.95
- Fresh Orange or Grapefruit Juice** 2.95
- Sodas** 1.95
- Saratoga Water** (28 oz sparkling or still) 4.95

# CATERING

**Have your next party with Mexican specialties from Rocking Horse Cafe. We can deliver lunch, dinner or hors d'oeuvre for any size group. Reserve our private dining space for 10 to as many as 75 guests. Our delicious salsa, guacamole and tortilla chips are always available in party sizes. Let us help you plan your next event!**

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## DELIVERY AREA

11th Street - 30th Street Broadway - West Street  
A delivery charge may be applied to large orders  
Prices are subject to change without notice

## RESTAURANT HOURS

Mon - Thurs 12pm - 11pm, Fri 12pm - 12am  
Sat 11am - 12am, Sun 11am - 11pm  
Winter Mon - Thurs closed 2:30pm - 5:30pm

rockinghorsecafe.com

Rocking Horse Cafe

@rockinghorsenyc

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**TO GO MENU**